

SHARE BOARDS (MIN OF TWO)

Served w/ house bread

**Mixed Board**- a selection of cured meats, Italian & local cheeses, olives, grilled and pickled veg. 19pp

**Sicilian Street Food board (Veg)** - a selection vegetarian fritti, Italian & local cheeses, olives, grilled and pickled veg. 17pp

STARTER

**Insalata di Mare** - Fremantle octopus, prawns, calamari, clams, mussels, lettuce, carrot cucumber, parsley, EVO, lemon \$36

**Panzanella** - Buffalo mozzarella, chargrilled cos lettuce topped w/ tomatoes, olives, croutons, EVO& vinegar \$26

**Fritto Misto**- crunchy fried school prawns & calamari w aioli \$26

**Potato Croquette** - w/ parmesan, mozzarella, mint (3) \$18

**Arancini Burro** - ham, mozzarella &butter (3) \$21

**Burrata** -w/ salsa verde, tomatoes, basil and croutons \$28

**Focaccia con anchovies** - diced fresh tomatoes, basil, garlic, anchovies \$18

**Marinated Olives** -served w/ house bread \$12

**House Bread**(6 pieces) - w/ EV olive oil & sea salt \$6

SIDES

**Parmesan & Truffle Fries** w/ aioli \$14

**Roasted Potatoes** - w/ rosemary \$16

**Nonna's Salad** - lettuce, cucumber, onion, EVO & vinegar \$16

MS FRANKIE

PASTA

**Linguine w/ Spanner Crab,**  
hint of cream, napoli topped w/ spring onion \$42

**Spaghetti Vongole** -  
clams, aglio (garlic), olio (oil), parsley & chili w/ mullet roe bottarga & lemon zest \$36

**Spaghetti Marinara Bianco** -  
Mixed seafood, white wine, garlic, parsley & chilli \$39

**Spaghetti Puttanesca** -  
napoli, black olives, capers, chilli & anchovies topped w/ parmigiano (vegan available) \$30

**GnocchiBeefRagu** -  
topped w/ parmigiano \$34

**Fettuccine Beef Bolognese** -  
topped w/ parmigiano \$32

**Rigatoni alla Norma** -  
napoli base. fried eggplant, garlic & basil topped w/ ricotta salata (vegan available) \$29

**Gnocchi Ricotta** -  
napoli base topped w/ stracciatella, parmigiano & basil \$34

**Tortelloni Quattro Formaggi** -  
filled with ricotta, gorgonzola, auricchio, provolone w/ a roasted capsicum purée topped w/ basil & parmigiano \$34

**Spaghetti Tre Pomodori** -  
napoli with a tomato medley topped w/ parmigiano (vegan available) \$26

Gluten free short pasta + \$5 or House made Gluten free gnocchi \$7

SECONDI

**Grilled Swordfish** - \$38  
Grilled swordfish topped w/ EVO, garlic, parsley, chili served w/ a side salad & house bread.

summer 23

BOOZY SUMMER NIGHTS!

Two course, sharing style menu + FREE FLOWING Sparkling ROSÈ, PROSECCO, BEER & WINES. \$89 (90 MINS)



**To Start Antipasto Mixed Boards** -  
a selection of cured meats, Italian cheeses, grilled and pickled vegetables + arancini of the day  
all Served with house made bread.

**Followed by Chefs selection of pastas** -  
a meat & vegetarian pasta,  
this course is served with a side of salad for two people (+ fries for 3+ people).

**You can + 6pp to add a Dolci course** -  
a mix of house desserts to finish off.

Scan for our drinks menu:



Please notify your waiter of any allergens. While Ms Frankie will endeavor to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

No split bills or alterations during peak periods - Public holiday surcharge applies - All eftpos transactions have a 1.5% surcharge - 3\$ cakeage is applied per cover to external cakes.



# WOLF FARM

## FEED ME CLASSIC -

Two course, sharing style menu 62pp + 10pp for a seafood pasta upgrade

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All Served with house made bread.

Followed by Chefs selection of pastas -a meat & vegetarian pasta  
This course is served with a side of salad for two people (+ fries for 3+ people).  
You can + 8pp to add a Dolci course - a mix of house desserts to finish off.

## BOOZY SUMMER NIGHTS!

Two course, sharing style menu + FREE FLOWING PROSECCO, SPARKLING ROSE,  
BEER & WINES. \$89 (90 MINS)

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All Served with house made bread.

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